



Welcome to beermaking! RJS Craft Winemaking is putting you in the creator's seat, empowering you to discover the joy and pride of personal beermaking. Turning your beermaking experience into your very own personalized creation for you to share with friends and family. We promise you a quality craft beer, worthy of sharing again and again.

By following our easy-to-follow instructions, you can produce quality beers – even if it is your first batch! It is important that you carefully read all instructions before proceeding with crafting your beer.

#### Cleaning & Sanitation

Cleaning and sanitation in the beermaking process cannot be stressed enough. All equipment that comes in contact with your beer, must be cleaned and sanitized with a recognized cleaning and sanitizing solution.

**Cleaning Agents** – Sani-Brew (Diversol), Unscented Anti-Bacterial Dish Detergent  
 Sani-Brew, a chlorine-based cleaner, is an excellent choice for cleaning. It works best with a 20-minute contact time before rinsing with hot water. (Sani-Brew is a pink powder available under a number of brand names.)

**Sanitizing Agents** – Iodophore, Star-San, B-Brite

- Chlorine or iodine-based sanitizers are required to achieve a high enough level of sanitation for beermaking; sulphites are not strong enough.
- Iodophor, an iodine based sanitizing agent is recommended as a sanitizer. Star-San is a no rinse acid based sanitizer. B-Brite is a percarbonate based sanitizer. A scrubbing sponge or brush will help to remove any deposits, though be careful not to use abrasives on plastic as this tends to scratch and pit the plastic, creating a home for micro-organisms.

After cleaning and sanitizing your equipment rinse with plenty of warm water.

Before starting your Beer Kit, ensure all ingredients are in the box.

- |                          |  |
|--------------------------|--|
| Ingredients:             | Additives:                                       |
| • Pasteurized Wort (Bag) | • Package 1: Potassium Bicarbonate (pH Adjustor) |
| • Brewer's Yeast         | • Dextrose Package                               |

#### Required Equipment:

- Primary fermenter: A 46 L (12 US gal.) food-grade plastic container with a cover.
- Carboy – 23 litre (6 US gal.): Either glass or food-grade plastic.
- Hydrometer & Test Cylinder: Measures specific gravity to monitor fermentation
- Siphon Rod & Hose: 1.82 m (6 feet) of food-grade plastic tubing attached to a rod
- Bottle Filler - 5/16": Use when filling your beer bottles. Fill bottles to the very top and then remove filler from bottle. This will leave you with the correct amount of head space in each bottle.
- Beer Bottles, Caps, and Capper: If you are using 355 mL (12 oz.) glass beer bottles, you will need 60 bottles, 60 caps and a bottle capper. To prevent breakage under pressure, please inspect used or recycled bottles for cracks or defects. If you are using 500 mL or 1 L PET bottles, you will need 46 – 500 mL bottles or 23 – 1 L bottles and the same number of PET screw caps. Ensure the screw caps are tightened securely. Yield is approximate.
- Wine Thief: Used to remove beer samples from the Carboy or Primary Fermenter
- Long Handled Spoon: Food-grade plastic 70 cm/28 in long
- Airlock & Rubber Bung: One-way valve to seal the Carboy at the neck. Airlock must be half-filled with water and attached to the carboy when it is filled with beer
- Measuring Cup: 500mL/2 cups
- Thermometer: Measures temperature

#### WRITE PRODUCT CODE HERE:

Style: \_\_\_\_\_  
 Alphanumeric Code (12-digit code from the box top flap): \_\_\_\_\_  
 Date Code (from the yeast package): \_\_\_\_\_

## STEP 1 Primary Fermentation

(Day 1)

Date \_\_\_\_\_ SG \_\_\_\_\_ (1.040–1.050)

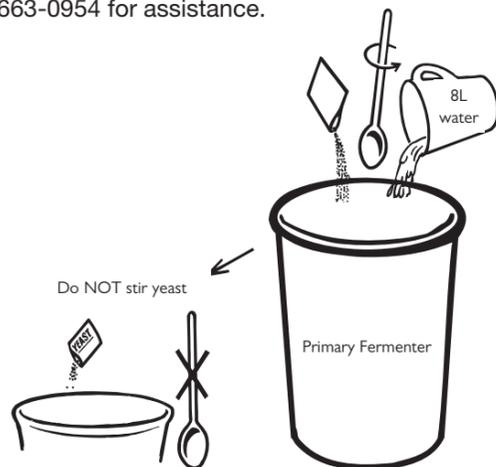
Sanitize and rinse the primary fermenter, lid, long handled spoon, hydrometer, test jar and thermometer.

**NOTE:** Ensure that your primary fermenter is completely rinsed after sanitizing. Residual sanitizing agents such as Star-San can cause fermentations to foam over.

1. Add contents of package #1 to the primary fermenter.  
**NOTE:** Package #1 contains a pH adjuster and is essential. If it is omitted, the finished beer will not taste good. **Do not make the kit without it.**
2. Add 8 litres (2.16 US gal.) of boiled and cooled room-temperature water (18–23°C/65–75°F). Using boiled water will blow off any chlorine in the water. Further to that, using distilled water is not recommended unless it is style permitted, i.e. Pilsner.
3. Pour wort into primary fermenter. Stir vigorously for one minute.
4. Using the wine thief, fill the Test Cylinder. Record the specific gravity (S.G.).
5. Sprinkle yeast over the surface of the wort. **DO NOT STIR.**
6. Put the lid on the fermenter and store at room temperature (18–23°C/65–75°F). If possible, raise the fermenter approximately one metre (3 ft.) onto a strong counter or table to avoid disturbing the sediment when racking.

Over 3 days the beer should develop a head of foam, indicating that fermentation is proceeding. When this head of foam drops (Day 3–5) it is time to rack the beer to your carboy.

**NOTE:** Within 2 days the beer should show signs of fermentation (foaming). If this does not happen, call your retailer or contact us at [rjsinfo@arterracanada.com](mailto:rjsinfo@arterracanada.com) or 1-800-663-0954 for assistance.



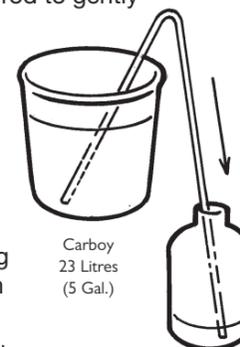
## STEP 2 Secondary Fermentation

(Day 3-5)

Date \_\_\_\_\_ SG \_\_\_\_\_ (1.020 or lower)

The vigorous fermentation will be complete. Sanitize and rinse the carboy, siphon rod, siphon hose, bung and airlock.

1. Use the siphon hose and siphon rod to gently rack the beer from the elevated primary fermenter to the carboy. Be careful not to disturb the sediment on the bottom of the primary fermenter.  
**NOTE:** Place the end of your racking hose below the surface of the beer in your receiving carboy. This will reduce splashing and will help produce a beer with more carbonation after bottling.
2. Place the carboy in your elevated fermentation area.
3. Attach the bung and airlock. Half-fill the airlock with water. In 10–15 days your beer will be finished fermenting. Few, if any, bubbles should appear on the surface or around the edge.



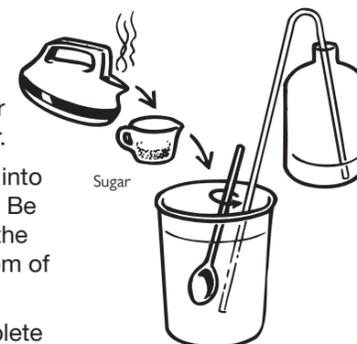
## STEP 3 Priming

(Day 20)

Date \_\_\_\_\_

The beer should be still and ready for bottling. Sanitize and rinse primary fermenter, measuring cup, siphon rod, siphon hose, long handled spoon, bottles and caps.

1. Dissolve dextrose (priming sugar) in 250 ml (one cup) boiling water and pour into primary fermenter.
2. Gently rack your beer into the primary fermenter. Be careful not to disturb the sediment on the bottom of the carboy.
3. When racking is complete stir the beer very gently to mix the sugar in.



## STEP 4 Bottling & Storage

#### BOTTLING

1. Elevate the primary fermenter.
2. Siphon the beer from the primary fermenter into sanitized bottles. Leave about 2.5 cm (one inch) of space beneath the cap.
3. Cap your bottles tightly. Your beer will become temporarily cloudy over the next few days as the remaining yeast consumes the priming sugar and carbonates your beer.



#### STORAGE (2-3 WEEKS)

Store the bottled beer at room temperature (18–23°C/65–75°F) in a dark place for 14 days. Then try one of your beers to see if it is fully carbonated. If it isn't, leave the rest of the beer for an additional week. Once your beer is carbonated, it should be stored in a cool, dark place. As each bottle will contain a small amount of sediment, your beer should be stored upright. Your beer is ready to drink now.

Please drink responsibly.

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### QUESTIONS OR COMMENTS?

Please contact your local retailer or call our toll-free help line 1-800-663-0954 (Canada & USA).

You can also check our website at [www.rjscraftwinemaking.com/winemaking/how-to-craft-wine/troubleshooting](http://www.rjscraftwinemaking.com/winemaking/how-to-craft-wine/troubleshooting) or email us at [rjsinfo@arterracanada.com](mailto:rjsinfo@arterracanada.com).

[www.thebrewhouse.com](http://www.thebrewhouse.com)

